FRYING OIL PROCESSING

QS-XYJ-3T Frying Oil Washing Machine

The QS-XYJ-3T is a stainless-steel frying oil washing and purification unit that supports vacuum frying lines. Upper and lower vessels, pumps and filtration remove fines, moisture and residues from used frying oil so it can be returned to the fryer cleaner and more stable.

3 t class	3 t	1 unit
CAPACITY	OIL CAPACITY CLASS	MINIMUM ORDER







Key features

- **Longer oil life.** Removing crumbs, fines and moisture slows oil breakdown, cutting oil top-up and replacement cost.
- **Consistent chips.** Clean oil means stable colour, flavour and shelf life from the first batch to the last.
- **Sanitary build.** SUS304 vessels with sight glasses, sanitary fittings and a compact frame.
- **Integrates with your line.** Connects to QS-VF series fryers and oil tanks; sized to your oil volume.

Technical specifications

Model	QS-XYJ-3T
Capacity class	3 t
Function	Frying oil washing, filtration and purification
Construction	SUS304 stainless steel vessels and frame
Integration	QS-VF100 / 150 / 300 / 300GP vacuum frying lines

Configuration	Engineered to oil volume and line layout — detailed data with quotation

Standard configuration; final values are confirmed in the quotation. Voltage, heating source and layout can be customised.

Applications

Vacuum frying lines · Snack plants · Oil recovery

Request a quotation — Email inquiry@foodfreezedryerfactory.com · WhatsApp / Tel +86 176 2154 1688 · www.foodfreezedryerfactory.com/products/qs-xyj-3t-frying-oil-washing-machine/